

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations		Date 11/7/18	
		No. of Repeat Risk Factor/Intervention/Violations		Current Expiration 11/17/2018	
Establishment GetGo Store#3288		Location 103 S. Perry St.		Phone	
License / Permit #	Contact/Permit Holder Christine Doverspike	Purpose of Inspection Routine Follow-up	Est Type FS RS	Risk Category High Medium Low	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R. **IN** = in compliance **OUT** = not in compliance **N/O** = not observed **N/A** = not applicable **COS** = corrected on-site during inspection **R** = repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Demonstration of Knowledge				Potentially Hazardous Food Time/Temperature			
1	IN OUT	Certification by accredited program, compliance with Code, or correct responses		16	IN OUT N/A N/O	Proper cooking time & temperatures	
					17		
Employee Health				18	IN OUT N/A N/O	Proper cooling time & temperatures	
2	IN OUT	Management awareness; policy present		19	IN OUT N/A N/O		
3	IN OUT	Proper use of reporting, restriction & exclusion		20	IN OUT N/A	Proper cold holding temperatures	
Good Hygienic Practices				21	IN OUT N/A N/O		Proper date marking & disposition
4	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use		22	IN OUT N/A N/O	Time as public health control; proc & rec	
5	IN OUT N/O	No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands				Consumer Advisory			
6	IN OUT N/O	Hands clean & properly washed		23	IN OUT N/A	Consumer advisory provided for raw or undercooked foods	
7	IN OUT N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed		Highly Susceptible Populations			
8	IN OUT	Adequate handwashing facilities supplied & accessible		24	IN OUT N/A	Pasteurized foods used; prohibited foods not offered	
Approved Sources				Chemical			
9	IN OUT	Food obtained from approved source		25	IN OUT N/A	Food additives: approved & properly used	
10	IN OUT N/A N/O	Food received at proper temperature		26	IN OUT N/A	Toxic substances properly identified, stored & used	
11	IN OUT	Food in good condition, safe & unadulterated		Conformance with Approved Procedures			
12	IN OUT N/A N/O	Required records available: shelf stock tags, parasite destruction		27	IN OUT N/A	Compliance with variance, specialized process, & HACCP plan	
Protection from contamination				Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.			
13	IN OUT N/A	Food separated & protected					
14	IN OUT N/A	Food-contact surfaces: cleaned & sanitized					
15	IN OUT	Proper disposition of returned, previously served, reconditioned & unsafe food					

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods. Mark "X" in box if numbered item is not in compliance. Mark "X" in appropriate box for COS and/or R. **COS**=corrected on-site during inspection **R**=repeat violation

		COS	R			COS	R
Safe Food and Water				Proper Use of Utensils			
28	Pasteurized eggs used where required			41	In-use utensils: properly stored		
29	Water & ice from approved source			42	Utensils, equip & linens: properly stored, dried & handled		
30	Variance obtained for specialized processing methods			43	Single-use & single-service articles: properly stored & used		
Food Temperature Control				44	Gloves used properly		
31	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending			
32	Plant food properly cooled for hot holding			45	Food & non-food contact surfaces cleanable, properly designed, constructed & used		
33	Approved thawing methods used			46	Warewashing facilities: installed, maintained, used: test strips		
34	Thermometers provided & accurate			47	Non-food contact surfaces clean		
Food Identification				Physical Facilities			
35	Food properly labeled; original container			48	Hot & cold water available; adequate pressure		
Prevention of Food Contamination				49	Plumbing installed; proper backflow devices		
36	Insects, rodents & animals not present; no unauthorized persons			50	Sewage & waste water properly disposed		
37	Contamination prevented during prep, storage & display			51	Toilet facilities: properly constructed, supplied & cleaned		
38	Personal cleanliness	X		52	Garbage & refuse properly disposed; facilities maintained		
39	Wiping cloths: properly used & stored			53	Physical facilities installed, maintained & clean		
40	Washing fruits & vegetables			54	Adequate ventilator & lighting: designated areas used		

Person in Charge (Signature) _____

 Follow-up: YES **NO** (Circle one)

Inspector (Signature) _____

Follow-up Date: _____

APPROVED NEW

RE-NEW RE-INSPECT

FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE
DEPARTMENT OF HEALTH

GREASE TRAP INSTALLED	
Yes	No

Date 11/7/18

Establishment
GetGo Store#3288

Address/City/State/Zip Code
103 S. Perry St.

Phone

TEMPERATURE OBSERVATIONS


Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ready to Go	230				
Fridge	-150				
WALK-IN	28				
Fryer Drawer	-7				
Sink Unit Veg	37				
Sink Unit Meat	34				
FEC	402				

OBSERVATIONS AND CORRECTIVE ACTIONS	
1	1. The contractor shall provide a detailed schedule of work, including start and completion dates for each task, and shall update the schedule as work progresses.
2	2. The contractor shall provide a detailed list of materials and equipment to be used, and shall provide proof of ownership or lease for all equipment.
3	3. The contractor shall provide a detailed list of personnel to be assigned to the project, including their qualifications and experience.
4	4. The contractor shall provide a detailed list of subcontractors to be used, including their qualifications and experience.
5	5. The contractor shall provide a detailed list of safety measures to be taken, including the use of safety gear and the posting of warning signs.
6	6. The contractor shall provide a detailed list of quality control measures to be taken, including the use of inspection and testing procedures.
7	7. The contractor shall provide a detailed list of communication measures to be taken, including the use of regular meetings and reports.
8	8. The contractor shall provide a detailed list of risk management measures to be taken, including the identification of potential risks and the development of mitigation strategies.
9	9. The contractor shall provide a detailed list of cost management measures to be taken, including the development of a budget and the tracking of actual costs.
10	10. The contractor shall provide a detailed list of environmental protection measures to be taken, including the use of environmentally friendly materials and the implementation of waste management procedures.

[illegible]

Person in Charge (Signature) Jan Kulman

Date: 11/7/18

Inspector (Signature) 

Date: 11/7/18